

Evening Menu

Evenings Soup 9.

Appetizers 17.

- White bean purée, mushroom, cauliflower, 64° egg 🌱 🍷
- Cold-smoked salmon tartar, fir jelly, green apple, pine nuts
- Braised bacon in La Piqûre Honey, fried Brussel sprouts, sour cream, grated foie gras 🍷
- Thin tart, leek in sour cream sauce, mushroom, rabbit liver duo
- Smoked carrot and beet tartar, hazelnut, bagel chips 🌱
- Poultry liver mousse, salted granola, honeyberry jelly, mustard seeds, croutons
- Salmon gravlax with beet and Azimut vodka, beet cloud, salmon caviar
- Bison carpaccio, quail egg, marinated honey mushroom, garlic blossom vinaigrette **5 extra** 🍷
- Veal tataki, corn salad, confit calf sweetbread popcorn, arugula **8 extra**
- Foie gras ganache in spice crust, dried fruit chutney, cranberry and Porto jelly **8 extra**
- Octopus, green pea purée with mint, lentils, tomato and herbs salad **10 extra** 🍷

Main Courses 34.

- Sautéed King mushroom scallops, sunflower seed risotto, green juice 🌱 🍷
- Rabbit saddle wrapped in crispy bacon, creamy polenta, sautéed mini corn, coal pop corn 🍷
- Saint-Alexis-Des-Monts trout, artichoke purée, tomato, orzo
- Salmon pave, cedar, candied radish, turnip, white butter, green onion 🍷
- Duck breast, candied leek, sautéed and puréed Jerusalem artichokes, buckthorn berry juice 🍷
- Beef shoulder filet, mini King, sweet potato purée with hazelnut butter
- Vacuum-packed and sautéed quail, parsnip purée, braised cabbage, thyme juice 🍷
- Confit guinea fowl leg and liver, squash purée with mascarpone, fried Brussel sprouts 🍷
- Slow-cooked deer torte, herb salad, pickled beets
- Braised pork side, black pudding, onion and apple purée, beet duo
- Yellowfin tuna tartar, bagel chips, tobiko roe, fried Irish moss **15 extra**
- Fresh fish arrival, Israeli couscous, fried chickpeas, pickled cucumber **15 extra** 🍷 🍷
- Deer loin medaillon with boreal spices, gnocchi, mushroom **15 extra**
- 5oz-beef filet mignon with Montreal spices, fried shrimp, potato purée with cheese curds **15 extra**

Evening Sweets 10.

- No-bake cheesecake, squash, spiced crumble
- Waffle, caramel cream, chocolate crumble, buckthorn berry jelly
- Fall spiced crème brûlée 🍷
- Maple pouding chomeur, vanilla ice cream
- Hazelnut semifreddo, black chocolate, white chocolate crumble 🍷
- Vanilla ice cream, Chic Choc rum caramel, caramelized nuts 🍷
- Québec ripened cheeses, apple butter, popcorn, figs in Porto **6 extra** 🍷

For guests on a package, please make your own 4-course table d'hôte menu, including a soup, an appetizer, a main course and a dessert.

The extras on certain items are not included.

🍷 Gluten free 🌱 Vegetarian 🌱 Vegan 🍷 Discover

Service and administration fees are included, taxes are not included